

Clemens Thmopson

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CORE SKILLS

Cuisine Styles

French • Asian Fusion • Italian

Kitchen Skills

Baking • Menu Design

Operations

Event Planning • Inventory Management • Catering

Soft Skills

Training

SUMMARY

Experienced Chef with 7+ years focusing on Fine Dining. Known for menu innovation.

WORK EXPERIENCE

Pastry Chef — McCullough, Wolff and Corkery (2015-12-07 - Present)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 54 guests with 95%+ client satisfaction.

Sous Chef — Bayer - Keebler (2024-06-05 - Present)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 127 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

Line Cook — Leuschke, Dietrich and Ruecker (2024-12-24 - Present)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Catered private events for up to 271 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Turner - O'Connell Institute (2024)